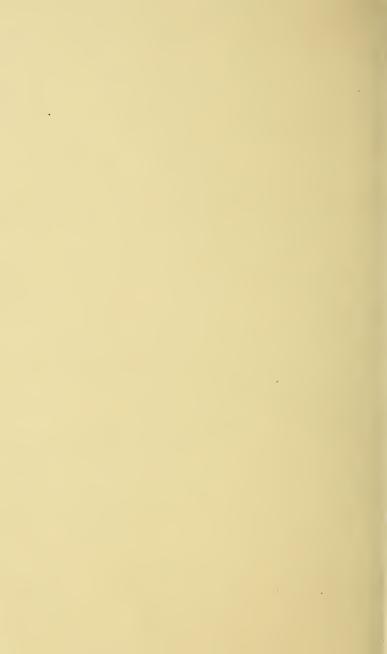
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WHEN JARS AND CANS ARE FULL DRY REMAINING SURPLUS

# Dry Surplus Fruits and Vegetables in Your Home

There is no difficulty about home drying fruits and vegetables. Sun drying of fruit was a common enough home industry a few years ago.

A few homemade shallow trays and a little mosquito netting are all you need for sun drying.

A few trays bent out of coarse wire netting and fitted like removable shelves into a lath frame are all you need to dry over your range or gas stove or before an electric fan.

Yes. There have been recent improvements in grandmother's successful method. It has been found that currents of air are better than heat in removing surplus water.

Water is all that is taken out; flavor, texture, and food value are not impaired. Soaking and cooking restore the succulent quality so important in the winter diet.

Dried products can be kept in paper containers.

Write today for free Farmers' Bulletin 841.

## Revive This Home Industry in Your Home

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